L36: Entry 157 of 176 File: DWPI Feb 15, 1988

DERWENT-ACC-NO: 1988-241962
DERWENT-WEEK: 198834

TITLE: Non-alcoholic gasified drink - contains grape juice, wine grape seeds extract, wine-spirit extract of hops, lemon oil, carbon di:oxide and water

INVENTOR: GRUZINTSE, T L ; NETREBA, L V ; SHPRITSMAN, E M

PATENT-ASSIGNEE:

ASSIGNEE	CODE
YALOVENY AGRIC IND	YALOR

PRIORITY-DATA: 1986SU-4142237 (July 24, 1986)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
SU 1373398 A	February 15, 1988		004	

APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	DESCRIPTOR
SU 1373398A	July 24, 1986	1986SU-4142237	

INT-CL (IPC): A23L 2/02

ABSTRACTED-PUB-NO: SU 1373398A

BASIC-ABSTRACT:

Use of grape juice contg. 140-800 g/l of sugar (I) as the grape juice and wine extract of grape seeds (II) as the extract of solid fraction of the grapes in, and addn. of wine-spirit extract of hops of 20-50% conc. (III) and lemon oil (IV) to the mixt. for producing a non-alcoholic fizzy drink, improves its quality.

The mixt. contains (in l/1000l): (I) 128-720, (II) 5-10, (III) 3.6-8, (IV) 0.9-2, 30-50 kg. of CO2 and water the rest.

The taste of the drink resembles table wine, and stable bubbles form on pouring it into a glass. ADVANTAGE - Increased fizziness, better organoleptic properties. Bul.6/15.2.88

CHOSEN-DRAWING: Dwg.0/0

TITLE-TERMS: NON ALCOHOLIC GASIFICATION DRINK CONTAIN GRAPE JUICE WINE GRAPE SEED

EXTRACT WINE SPIRIT EXTRACT HOP LEMON OIL CARBON DI OXIDE WATER

DERWENT-CLASS: D13

CPI-CODES: D03-H01F; D05-D;

SECONDARY-ACC-NO:
CPI Secondary Accession Numbers: C1988-108247

Previous Doc Next Doc Go to Doc#

TITLE: Oligomeric acylphloroglucinols from ***myrtle*** (***Myrtus communis***).

AUTHOR: Appendino Giovanni; Bianchi Federica; Minassi Alberto; Sterner Olov; Ballero Mauro; Gibbons Simon

CORPORATE SOURCE: DISCAFF, Universita del Piemonte Orientale, Viale Ferrucci 33, 28100 Novara, Italy.

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AB The dimeric nonprenylated acylphloroglucinol semimyrtucommulone (6) was obtained from the leaves of ***myrtle*** (***Myrtus communis***) as a 2:1 mixture of two rotamers. The known trimeric ***phloroglucinol*** myrtucommulone A (1) was also isolated and characterized spectroscopically as a silylated cyclized derivative (5). Myrtucommulone A showed significant antibacterial activity against multidrug-resistant (MDR) clinically relevant bacteria, while semimyrtucommulone was less active.